

Operating and installation instructions



Fridge-freezer combination KT 3534 Sed

It is **essential** to read these operating instructions before installing or using the machine to avoid the risk of accidents or damage to the machine.

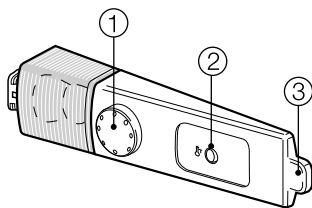


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Guide to the appliance



① Temperature selector

③ Light contact switch

② Button for winter setting
with indicator light

④ Freezer section shelf

⑤ Fan

⑥ Butter and cheese compartment

⑦ Egg trays

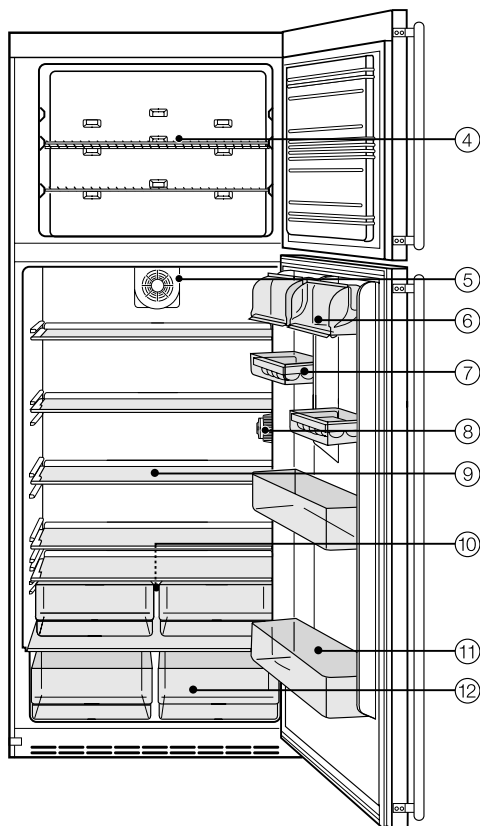
⑧ Interior lighting

⑨ Refrigerator section shelves

⑩ Condensate channel and
drain hole

⑪ Adjustable door shelves

⑫ Fruit and vegetable containers



Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your waste collection centre or scrap merchant about potential recycling schemes.

Make sure that the pipework is not damaged whilst moving an old appliance. This is to ensure that the refrigerant and oil in the compressor cannot leak into the environment. It is important that they are disposed of in a safe manner by authorised persons only.

Ensure that the appliance presents no danger to children while being stored for disposal.

See the appropriate section in the Warning and safety instructions.

Warning and safety instructions

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using for the first time, read the operating instructions carefully. They contain important notes on safety, the operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

■ This appliance is intended for domestic use only for the cool storage of foodstuffs as well as for storing deep frozen food, freezing fresh food and for preparing ice.

Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Technical safety

This appliance contains the coolant Iso-butane (R600a), a natural gas which is very environment friendly. Although it is flammable, it does not damage the ozone layer and does not increase the green house effect. The use of this environment friendly coolant has however led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.

Care must be taken during transportation and setting up of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open fires
and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

■ The more refrigerant there is in an appliance the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.

For every 8 g of coolant at least 1 m³ room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Warning and safety instructions

■ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply.

This data must correspond in order to avoid risk of damage to the appliance. If in any doubt, consult a qualified electrician.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is tested by a qualified electrician.

The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

■ Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

■ This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

■ Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons.

Repairs and other work by unqualified persons could be dangerous and the

manufacturer will not be held responsible.

■ Ensure current is not supplied to the appliance while maintenance or repair work is being carried out.

■ The appliance is only completely isolated from the electricity supply when:

- the plug has been withdrawn.
Do not pull on the cable, only on the plug.
- the mains fuse is withdrawn.
- or the screw-out fuse is removed (in countries where this is applicable).

■ Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

Use

■ Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

■ Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. The very low temperature of the frozen ice or lollies can cause frostburn to the lips or tongue.

■ Do not refreeze thawed or partially thawed food.

Defrosted food should be used up as quickly as possible as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Warning and safety instructions

■ Never store explosive materials in the appliance. Switching on thermostats and the interior light may produce sparks which could present a fire hazard.

■ If storing alcohol with a high percentage proof in the refrigerator section, make sure it is tightly closed and stored upright.

Danger of explosion.

■ Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer section. The cans or bottles could explode.

Danger of injury and damage to the appliance.

■ When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst. Danger of injury and damage to the appliance.

■ Observe the “use by” dates given on food to avoid the risk of food poisoning. Storage times will depend on several factors including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer’s packaging on storage conditions required as well as the “use by” date.

■ Do not use sharp edged objects to

- remove frost and ice,
- separate frozen foods and remove ice trays.

They will damage the evaporator and the appliance will not be able to be used again (total damage).

■ Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

■ Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause the build up of gases and pose a danger to health.

■ Do not use any grease or oil on the door seals. These cause the seals to become porous in the course of time.

■ Do not block the ventilation gaps in the appliance, as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

■ The appliance is designed for use within certain climate ranges (ambient temperatures). It must not be used in ranges for which it is not designed. The climate range for your appliance is stated on the data plate inside the appliance.

Installing it in a room with too low an ambient temperature will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

■ Never use steam cleaning apparatus to defrost or clean the appliance. The steam could attack the electrical components and cause a short circuit.

■ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and safety instructions.

Disposal of old appliances

■ Before disposing of an old appliance first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

■ Before disposing of an old appliance, unplug it and render the plug useless. Cut off the cable directly behind the appliance and at the plug to prevent misuse.

■ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

Switching on and off

Before using for the first time

The stainless steel surface has a protective cover to prevent scratching during transportation.

- Do not remove this cover until the appliance has been installed or built in. Start at one of the upper corners.
- Clean the inside of the appliance and the accessories with luke warm water and a little washing up liquid and then dry using a soft cloth.

Important:

To ensure correct functioning of the appliance let it stand for between 1/2 and 1 hour after transporting it to its final location before connecting it to the mains.

Switching on

- Turn the temperature selector in a clockwise direction away from "0".

The appliance will begin to cool. The interior light in the refrigerator section will come on when the door is opened.

Switching off

- Turn the temperature selector in an anti-clockwise direction from "1" back to the "0" position.

The cooling system and the interior light are now switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday

- switch the appliance off at the mains,
- withdraw the plug (pull on the plug and not the cable),
- defrost the freezer section,
- clean the appliance, and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
 - if too much food is stored in it at once,
 - the warmer the food is which is put into it,
 - the higher the ambient temperature surrounding the appliance.
- The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

... in the refrigerator

We recommend a temperature of **5 °C** in the middle of the appliance.

... in the freezer section

For freezing fresh food and storing frozen food for a long time a temperature of at least **-18 °C** is needed. At this temperature the growth of micro organisms is generally halted. As soon as the temperature rises to above -10 °C, the micro organisms become active in the food again so that it cannot be kept as long. For this reason partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked as the high temperatures achieved when cooking destroy most organisms.

Temperature selection

The temperatures for both the refrigerator section and for the freezer section are set using the temperature selector in the refrigerator section.

- Turn the temperature selector to a setting between 1 and 7.

The higher the setting the lower the temperature in the appliance.

A middle range setting is usually sufficient.

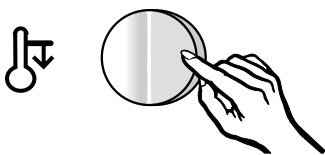
However, if frozen food is to be stored in the **freezer section** then a setting between **4 and 7** is recommended to ensure that the required temperature in the freezer section is maintained.

It is advisable to select a higher setting (between 4 and 7) if the door is opened frequently, large quantities of food are stored in the refrigerator or there is a high ambient temperature.

Winter setting (only U.K.)

With **very low ambient temperatures at or below 16 °C** the freezer compartment may not be able to maintain its temperature. The low room temperature may prevent the appliance from running often enough, resulting in frozen food beginning to thaw. The winter setting is designed to prevent this happening.

To activate the winter setting



- Press the switch for the winter setting, the indicator light will come on.

The appliance will come on more often, lowering the temperature in the freezer compartment to the required level.

To deactivate the winter setting

As soon as the **ambient temperature rises above 16 °C** the winter setting should be switched off. The freezer compartment temperature will be sufficiently controlled by the temperature dial.

- Press the switch for the winter setting. The indicator light will go out and the appliance will continue to operate at normal power.

Storing food in the refrigerator section

Natural air circulation gives rise to different temperature zones inside the refrigerator section. Cold, heavy air sinks to the lowest section of the appliance.

Make use of the different zones when placing food in the appliance.

The **coldest zones** are against the back wall and above the vegetable containers. Use the area above the vegetable containers for perishable foods such as meat, sausage, fish etc.

The **warmest zone** is in the top section of the door. Use this for storing butter and cheese.

Loading examples

- When placing food in the appliance load the top shelves first and work your way down to the bottom starting with baked goods, pre-cooked foods and milk products and finishing with meats, fish and sausages.
- Use the vegetable containers for storing vegetables, salad and fruit.

Not all fruit and vegetables should be stored together in the same container as they give off natural gases which affect the perishability of other foods. (See section "Chilling and storing food").

- Fill the door shelves from the top to the bottom.
Start with butter, cheese, small tins, bottles and tubes in the upper shelves, followed by large bottles, juice containers and milk in the bottom shelves.

Do not store cooking oil in the appliance door.
Traces of oil can cause stress cracks to occur in the plastic components in the door.

- Use the freezer section for the storage of frozen food, ice cubes and ice-cream.

Adjusting the interior fittings

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Pull the shelves forward as far as they will go then lift them upwards to remove them.

- With the rear barrier facing upwards place the shelf at the required position.

The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Split shelf

In order to accommodate tall items in the appliance one of the shelves is divided. The front section can be taken out to allow space for tall items standing on the shelf below.

Adjusting the door shelves

- Push the door shelf upwards then remove it by pulling it forwards.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Important notes:

Use the different cooling zones for storing food correctly. See the section on loading examples.

- Food must not touch the back wall of the appliance. Otherwise it may freeze to the back wall.
- Do not store explosive materials in the appliance or any products containing combustible gas (e.g. spray cans). Danger of explosion.
- If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.
- Hot food and drinks must be cooled to room temperature before placing them in the appliance.
- Store food covered or packaged. This way you will prevent food smells or tastes from affecting other foods and prevent food from drying out. Fruit and vegetables may, however, be stored loose in the vegetable containers.
- Do not store groceries too close to each other. Space should be left between individual items for air to circulate.
- Do not keep the door open for too long when putting food in and taking it out of the appliance. This will help save energy.

Food which should not be stored in a refrigerator

Not all food is suitable for refrigeration. These include:

- Fruit and vegetables such as bananas, avocado pears, papaya, passion fruit, aubergines
- Fruit which is not yet ripe
- Potatoes

Some types of vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together in the vegetable containers.

Examples of fruit which produce a large amount of this natural gas are:

Apples, passion fruit, apricots, pears, nectarines, peaches, plums, avocado pears, papayas and figs.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, bananas, avocado pears, pears, nectarines and peaches.

Freezing and storing food

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded.

The maximum freezing capacity for freezing within a 24 hour period is given on the data plate "Freezing capacitykg/24 hrs".

Storing frozen food

When buying frozen food to store in your freezer check

- that the packaging is not damaged,
- the use by date,
- the temperature at which the frozen food is being stored in the shop.

The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

- Buy frozen food once you have finished the rest of your shopping and wrap it in newspaper or use a cool bag or box to transport it.
- Store it in the freezer section as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

- The following types of food **are suitable for freezing** :
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food **are not suitable for freezing** :
grapes, lettuces, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2 – 3 minutes, depending on variety. Remove and cool quickly in cold water. Drain and pack ready for freezing.
- Lean meat freezes better than fatty meat and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

Freezing and storing food

- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

Packing

- Freeze food in portions.

Suitable packing material

- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

Freezer bags may also be sealed using home heat sealing kits.

- Expel as much air as possible from bags etc. before sealing them to prevent freezer burn on food.
- Close the packaging tightly with
 - rubber bands
 - plastic clips
 - string or bag ties
 - cold resistant adhesive tape.
- Make a note of the contents and the date of freezing on the packaging.

unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- dustbin liners
- plastic carrier bags

Placing in the freezer

- Place the food flat in the bottom of the drawers so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Defrosting

Frozen food can be defrosted in different ways:

- in the microwave oven,
- in the oven using the “Fan” or “Defrost” setting,
- at room temperature,
- in the fridge.

Fruit should be defrosted at room temperature in its packing or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

Freezing and storing food

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands.

Warning

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Cooling drinks

When cooling drinks quickly, make sure bottles are not left in the freezer for more than one hour, as they could burst.

Ice cubes

Fill the ice tray three quarters full with water and place it on the bottom of one of the freezer drawers.

Once frozen, if necessary use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.

Ice cubes can be removed easily from the tray if it is held under cold running water for a short while.

Ice cream

Ice cream can be made in an ice tray without the cube divider. The freezing time depends on the fat content of the recipe and takes longer than water ice or sorbet.

To remove ice cream from the tray, place the tray in water for a few minutes.

Refrigerator section

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. These are automatically removed and defrosted by the machine.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are never blocked so that the condensate can flow away without hinderance.

Freezer section

The freezer section does not defrost automatically because frozen food must not be allowed to defrost.

In normal use ice and frost will form on the evaporator plate. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator plate as this can damage the evaporator plate and the freezer section making it unusable.

The freezer section should be defrosted from time to time. It must be defrosted if a layer of ice approx. 5 mm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer.

Before defrosting

- Remove the frozen food from the freezer section and place it in another freezer or cool box or wrap it in several layers of newspaper or cloths and place it in a cool place until the freezer section is ready for use again.

Defrosting

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off.
- Open the freezer section door.
- Use a sponge or towel to soak up water from defrosting.

To speed up defrosting, a bowl with hot water (not boiling) can be placed in the freezer section. Closing the door in this instance will help retain the warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your freezer.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause the build up of gases and pose a danger to health.

After defrosting

- Clean the appliance and then dry it thoroughly.
Make sure when cleaning the appliance that no liquid gets into the condensate drain hole.
- Switch on the appliance.
- Place the frozen food into the freezer section again.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents.

"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

The stainless steel surfaces should be cleaned with a proprietary stainless steel cleaner following the manufacturer's instructions on the packaging.

Make sure that no water can penetrate into the electronic unit, into the light or into the ventilation gaps.

Do not let water get into the drainage channel and drain hole when cleaning.

Never use steam cleaning apparatus to defrost or clean the appliance. The steam could attack the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off by turning the temperature selector to the "0" position.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer section.

- Take out any removable parts e.g. shelves for cleaning.

Cleaning the outer casing, the interior and accessories

Use lukewarm water with a little washing up liquid. Accessories and shelves should be hand washed only. The butter dish is, however, dishwasher safe.

- Clean the refrigerator section at least once a month and the freezer section each time it is defrosted.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- Use a suitable stainless steel cleaner to clean the stainless steel surfaces:
 - Apply the cleaner sparingly to a dry, fluff free cloth and then rub it into the surface.
- After cleaning, wipe the outer casing, the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

E-Cloth

- A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 980 13530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Cleaning and care

Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the appliance's energy consumption.

Door seals

Do not use any oils or grease on the door seals as these will cause the seals to deteriorate and become porous with time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

After cleaning

- Replace all shelves and accessories in the refrigerator section.
- Place food back in the refrigerator section, close the appliance doors, and switch the appliance on.
- Switch on the winter setting so that the freezer section cools down quickly.
- Once the temperature in the freezer has reached the required temperature place the food back in the freezer section.
- Switch the winter setting off again.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

The following can be corrected without contacting the Miele Service Department:

What to do if ...

... strange noises can be heard after switching on the appliance, especially after it has just been installed.

- Check to see whether any pieces of furniture next to the appliance are vibrating whilst the appliance is in operation.

Switch the appliance off then:

- Check whether the appliance is aligned correctly.
- Check whether all parts at the rear of the appliance are free from hindrance. Remove any hindrance.
- Check whether the cable clips were unclipped from the back of the appliance before installation. They could vibrate when the appliance is operating.
- Are all removable parts correctly fitted in the appliance?
- Are any bottles or containers unstable or knocking against each other?

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

... the appliance does not get cool.

- Make sure that the temperature dial is not pointing to the "0" position.
- Check that the plug is correctly inserted in the socket.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, consult the Service department.

... the temperature in the refrigerator section is too low.

- Turn the temperature dial to a setting closer to "0".
- Check that the freezer section door has been properly closed.
- Has a large amount of fresh food been put in at the same time for freezing.
This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. No more than 2 kg of fresh food should be frozen at one time.
- Check whether the winter setting is still on.

... the appliance is switching in too frequently and for too long.

- Check whether ventilation gaps have been covered over or become too dusty.

Problem solving guide

- Check whether the metal grille (heat exchanger) at the rear of the appliance has become dusty.
- The refrigerator and freezer section doors have been opened too frequently, or a large amount of fresh food has been put in at the same time for freezing.
- Check that the doors have been properly closed.
- Check to see whether a thick layer of ice has built up in the freezer section. If it has then the freezer section will need defrosting.

... the frozen food is thawing because the freezer section is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

Increase the room temperature, or switch on the winter setting.

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the freezer section to become too warm.

... food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper to carefully prise it apart.

... there is a thick layer of ice in the freezer section.

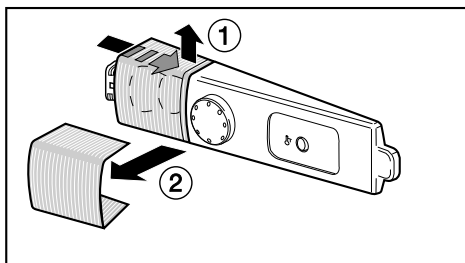
- Check whether the freezer section door closes properly.

- Defrost and then clean the freezer section.

Too thick a layer of ice reduces efficiency and increases energy consumption.

... the interior light in the refrigerator section is not working?

- Has the contact switch got stuck?
- Make sure that the temperature dial is not pointing to the "0" position. If it is not pointing to the "0" position the bulb is defective:
- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket (pull by the plug not the cable), or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Reach into the back of the light cover, press upwards at the side ①, and then pull the cover off ②.
- Replace the bulb.

Bulb specification:
220 – 240 V, max. 15 W, E 14 fitting

- Push the cover securely back into position.

. . . the floor of the refrigerator section is wet?

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, then contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

After Sales Service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee please contact:

- Your Miele Dealer

or

- The Miele Service Department
(see back cover for address).

When contacting the Service Department, please quote the model and serial number of your appliance, both of which are shown on the data plate inside the appliance.

Please note that telephone calls may be monitored and recorded to improve our service.

Electrical connection U.K.

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220 – 240 V 50 Hz supply. The fuse rating is 13 amps.

All electrical work should be carried out by a suitably qualified and competent person in accordance with local and national safety regulations.

Connection should be made via a fused plug and suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol (\perp) or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

WARNING
THIS APPLIANCE MUST BE
EARTHED

Electrical connection

Non-rewireable plugs (BS 1363)

If this machine is fitted with a non-rewireable plug, the following information applies:

If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted.

The fuse carrier and the fuse should be removed from the old plug and disposed of. The plug cut from the flexible cord should then be disposed of and on no account be inserted into any socket elsewhere in the house (electric shock hazard).

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

The correct fuse rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical supplier, or Miele Service agent.

Do not place any appliance which gives off heat, such as a toaster or microwave oven on top of this appliance, as this would increase the appliance's energy consumption.

Location

The appliance should be installed in a dry, well ventilated room.

The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room the more energy the appliance requires to operate. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator.

Climate range

The appliance is designed for a particular climate range (ambient room temperature), and should not be used outside this range. The climate range of this appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+18 °C to +38 °C
T	+18 °C to +43 °C

Operating in a room which is too cold will cause the cooling system to switch off for too long causing the internal temperature in the appliance to rise and going off.

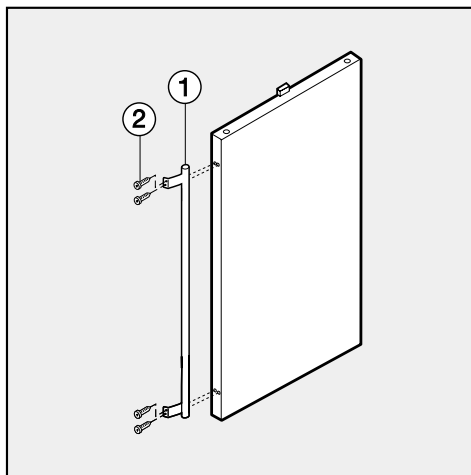
Ventilation

Air at the rear of the appliance gets warm. To ensure sufficient ventilation the ventilation gaps must not be covered over.

The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Fitting the handles

If the door hinging does not require changing the handles should now be fitted to the doors.



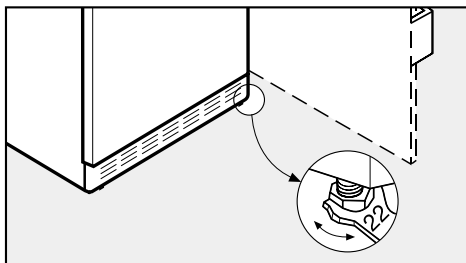
- Secure handle ① to the holes in the doors using the screws marked ②.

Installation

Installation

- Remove any cable clips from the rear of the appliance.
- Check that all parts at the rear of the appliance are unhindered. Remove any hindrance.
- Carefully push the appliance into position.

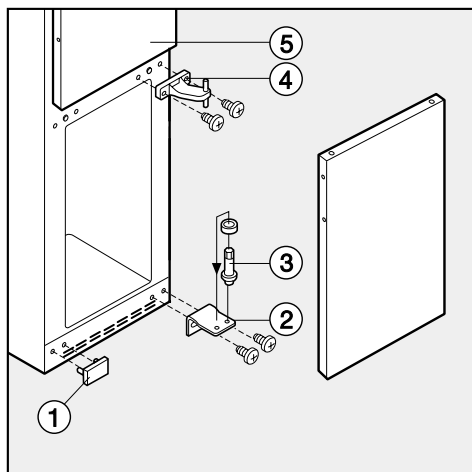
Align the appliance



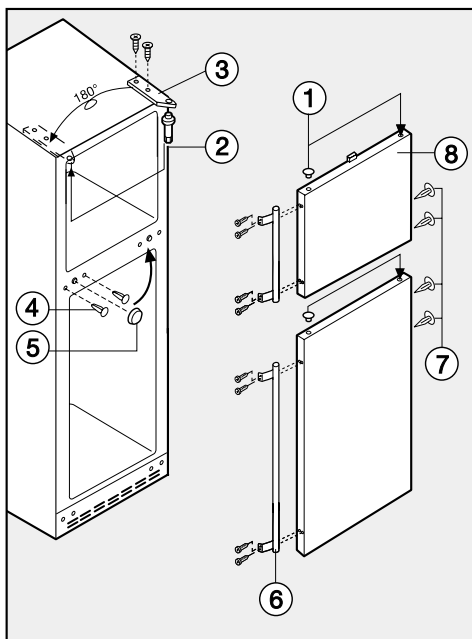
- To align the appliance adjust the feet using the spanner supplied.

Changing the door hinging

The appliance is supplied right hand hinged. If left hand door hinging is required follow the instructions below.

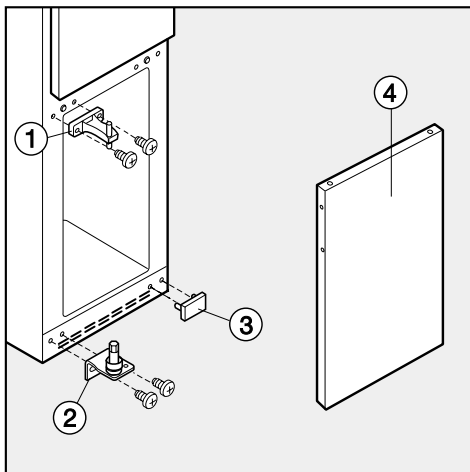


- Open the lower appliance door and remove cover ①.
- Close the lower appliance door, unscrew lower hinge bracket ②, and take the door off.
- Take the washers and hinge pin ③ out of the hinge bracket, then refit them in the second hole in the hinge bracket. (Use the spanner supplied to unscrew and refit the hinge pin).
- With the upper door closed, unscrew upper hinge bracket ④ then take the upper door ⑤ off.

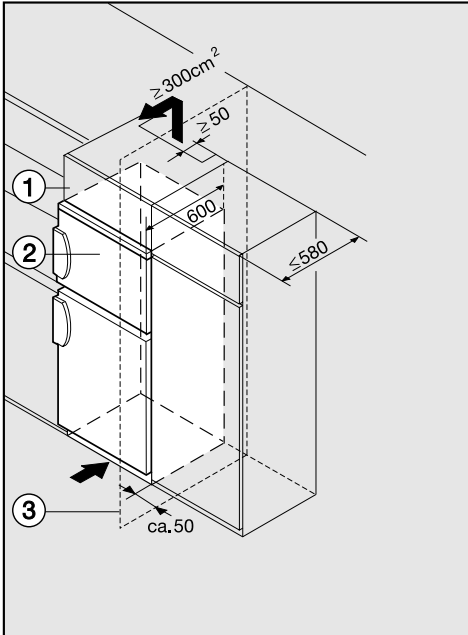


- Take plug ① out of the door bearing, and refit on the opposite side.
- Unscrew bearing block ③, turn it around and refit it on the opposite side.
- Use the spanner supplied to unscrew the hinge pin ② out of bearing block ③ and refit it into the bearing block from below.
- Remove plugs ④ and cover ⑤. Refit the plugs on the opposite side, and cover the screw head on the opposite side with the cover.
- Fit door handles ⑥ and plugs ⑦ on the opposite side.
- Hang the upper appliance door on hinge pin ②, and close the appliance door.

Changing the door hinging



- Turn hinge bracket ① around and refit it in the door bearing in the upper door. Then screw it securely to the housing.
- Hang the lower door ④ in the upper hinge bracket ① and close the lower door.
- Fit lower hinge bracket ② in the door bearing in the lower appliance door. Then screw it securely to the housing.
- Align the lower door using the long slots in hinge brackets ① and ② and then tighten all screws.
- Conceal the holes on the opposite side using cover ③.



The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

When **installed next to a wall** ③ a distance of approx. 50 mm is needed on the hinge side between the wall and the appliance, so that the doors and the handles have sufficient space for opening.

The appliance can be installed into a kitchen run. To match the height of the rest of the kitchen the appliance can be fitted with a suitable top box ①.

A ventilation gap of at least 50 mm depth must be allowed for behind the appliance for air to circulate.

The cross section of the air outlet must be at least 300 cm² to ensure that air can circulate without hinderance. Otherwise the appliance has to work too hard resulting in an increase in electricity consumption.



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